THE CANNING TRADE

THE BUSINESS JOURNAL OF THE CANNING AND ALLIED INDUSTRIES

EDWARD E. JUDGE, EDITOR

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Editorials . . .

RESEARCH PROGRESS —Most of us, when we take time out to think about it, never cease to be amazed at the tremendous progress made through research, especially during the past two decades. As a matter of fact, we have precious little time to think about it, so fast and furious are new developments entering commercial production.

This week, for instance, as we squared off to tell readers about the fabulous new research facilities of the Continental Can Company, comes news from American Can, their rival in the field of packaging, that by early 1962 they will be making cans commercially in their plants, at the fantastic rate of 2,000 cans per minute—not a 10, 50, or even 100 percent increase over present day production, but an unbelievable 233 percent increase over the 600 can rate of today.

To say that this tremendous feat rates editorial mention in these pages, would be the understatement of the year. That the news should break in the same week when yours truly visited the fabulous Continental Can Technical Center and come out bugeyed and positively flabbergasted, is a circumstance grossly unfair to the Loyal Order of Non-Unionized and Unorganized Trade Paper Editors.

With this off our chest, we might add, that our embarrassment points up the fact that the industry is tremendously fortunate to merit the services and facilities of two such forward looking companies as these. It is significant too that this can happen only in a free, competitive economy.

But now to Continental. In establishing the Technical Center, Continental has, in effect, brought together the most capable scientists, engineers and technologists from widely separated research facilities throughout the United States. In this manner it has taken advantage of the intellectual stimulation and cross fertilization of ideas made possible through this close association. Researchers, almost literally, work under the same roof, eat in the same lunch rooms, and can walk down the hall or across the street if they have a question that someone, working for another division, is better qualified to answer. This scientific centralization is bound to speed the development of an ideas because of the proximity of the man with the answer. Questions are no longer left unasked, or held up for letter communication.

Additionally, the availability of elaborate and expensive testing and experimental equipment, presents a tremendous advantage because of the high price tag on many of the instruments. The laboratory that would normally use a particular device most often has been made custodian, but every research facility within the complex is at liberty to use any testing instrument. Thus the company is able to supply its scientists with the most modern equipment available at the lowest possible cost. Incidentally, some idea of the cost is indicated by the price tag on the equipment in Central Research and Engineering. In that building alone the cost of scientific instruments and equipment exceeds $2 million.

One final word—although most of us are constantly amazed by the rate and variety of new developments, emanating from the test tube, all of us at one time or other wonder why in the devil the researchers don't think of this or that. It is unfortunate that in this frame of mind, when we are particularly impressed with the immensity of our own wisdom and foresight, so few of us are able to visit such a facility. A tour of this kind is guaranteed to leave the visitor with a deep sense of humility—a conviction that the country's finest brains and equipment are way ahead of you in their thinking, and that the progress of the industry is in good and capable hands indeed.

BOMB SHELTERS AND CANNED WATER —Despite the recent publicity indicating that a number of Government officials in the higher echelons are doing little or nothing about building bomb shelters for their personal protection, it is rather evident that a good many people are finally doing something about it. Pick up any newspaper today and you'll find a number of Ads by contractors ready and willing to do the job. These people just don't continue to advertise unless they are getting business.

Obviously it would be penny-wise and pound-foolish to build a bomb shelter and fail to stock it with food, water, and other necessities. It's no secret, of course, that canned foods and canned water are ideally suited for this purpose.

Thus, like the building contractors, canners might reasonably expect increased business from this development, goulish though it may be. How much business? Usual recommendation is a 14 day supply. Fourteen days is approximately 3.85 percent of a full year. That percentage applied against normal consumption for the product, would provide a fairly accurate estimate of the maximum potential. If, for instance, 30 million cases of a major product were normally consumed, and each family built a bomb shelter, and stored it with a two week supply of that item, it would take approximately 1,150,000 cases of that item out of circulation. If only half the total families built such shelters, the figure would be reduced approximately one-half million cases.

Just how many shelters will be built and stocked is anyone's guess. Our guess is that a number of enterprising canners, or groups of canners, will be making up "shelter boxes," much the same as the "Christmas boxes," and at the moment, at least, it seems probable they would do a good business. At any rate, while the growing popularity of bomb shelters does not exactly put a club in the hands of the seller, it is a factor that does deserve consideration.

Like NCA, this publication has had a number of requests seeking information regarding procedures for canning water. We are happy to have NCA's permission to pass on the details in this issue. In deciding whether or not to add a line of drinking water to production facilities, it should be born in mind that this is a one-time proposition, and that it will be five years or more, if then, before replacement supplies will be needed.

Continental Can Company's new Technical Center in Chicago and in Plainfield, Illinois. The three buildings that comprise the Chicago portion of this packaging research complex include Metal Research and Development, General Packaging Research and Development, and Central Research and Engineering. Inset shows Glass Research and Development building in Plainfield.

Continental Can Opens New Technical Center

On Thursday, September 14, Continental Can Company officially took the wraps off a $20 million packaging research complex located in Southwest Chicago and Plainfield, Illinois.

The Center is comprised of four massive buildings—three in Chicago and one in Plainfield, a short 50 miles away—covering an area of 553,000 square feet or nearly 13 acres of research facilities. The buildings house a total of some 800 scientists and technicians.

Newly operating in the Center are the General Packaging Research and Development Laboratory located next to the previously established Metal Research and Development and Central Research and Engineering facilities, and the Glass Research and Development Laboratory, an hour's distance away in Plainfield, across the road from the company's newest glass container manufacturing plant.

Location of these massive research facilities in one area permits free and personal interchange of ideas between the scientists and joint use of the fabulously expensive equipment located in the various divisions. Cooperating closely with the three product research facilities is Central Research and Engineering. While the other buildings mostly aim one to two years ahead, Central R & E is projecting three to ten years into the future. All research is applied, however, and no project is undertaken without a clear goal in view.

ACHIEVEMENTS AT METAL R&D

The Metal Research and Development facility, the first and largest of them all, concentrates upon new and improved metal containers and fabricating equipment designed to lower cost, increase speeds and improve quality.

Currently, the single largest program at Metal R&D is the development of lightweight tinplate containers. The beverage section is testing 60-lb. plate for carbonated beverages, and several brewers have already switched to the thinner guage for 12-ounce cans, achieving a two-cent per case saving. Metal R&D is even working with plate as light as 35-lb., the obvious goal being cost reduction.

Advances in the manufacture of aluminum cans and reductions of base weight of aluminum ends are underway. Containers constructed of composite materials (plastics, aluminum foil and paper laminates) are also being developed.

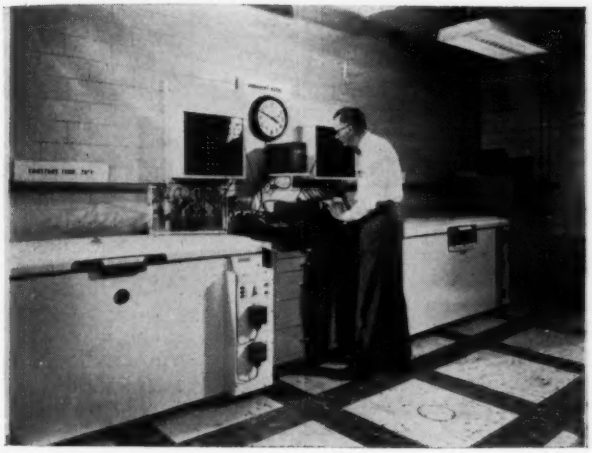
Intermediate sheeting operations will be eliminated shortly, when the coil-to-can concept becomes a production line reality.

Closing machines operating at speeds in excess of 1,000 cans per minute have been tested recently on Metal R&D's pilot plant line and are now being used commercially.

High speed welding of can side seams, to dispense with soldering and make for better containers at reduced cost, is another current metal research project.

OTHER PROJECTS

At Central R&E top priority is being given to accomplishing an economically feasible electric welding method of manufacturing endless lengths of tubular tin plate can bodies at very high speed. . . . Customizing metal cans to a variety of shapes without slowing down the production line is also in an advanced stage. . . . A radically new process of making aluminum cans is under development and considerable work is being done on plastics, including a method of injection blowing plastics rather than extrusion blowing.



Complete pilot canning facilities (left) have been installed at the Metal Research and Development. Equipment includes can fillers, closing machines and retorts.

The Corrosivity Tester (right) enables metal technologists to determine in a comparatively short time the approximate shelf life of a filled container. This information is utilized in developing can enamels and coatings, and is passed on to Continental's customers to aid them in formulating products that can be expected to have a longer shelf life.

Researchers at Glass R&D would like to be able to attain complete process control at every step along the line from the moment the glass container manufacturing plants accept the raw products, right up until the cartons with the finished products are sealed. They are working on it. They are also aiming to perfect new glasses with improved properties — glasses that melt more quickly, are more chemically resistant and easier to form.

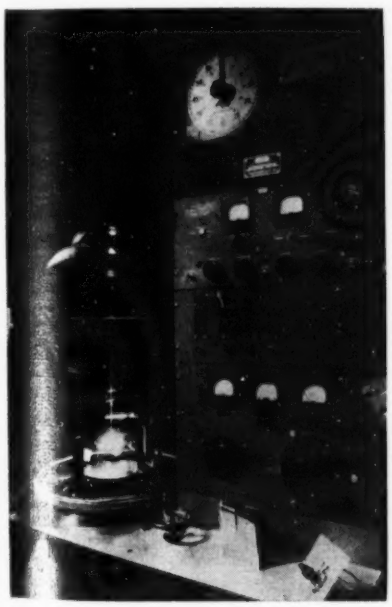
The General Packaging Research and Development Laboratory combines the scientific and engineering talent of six of the companies divisions: Bondware (paper containers); Flexible Packaging; Folding Carton and Fibre Drum; Plastic Bottle and Tube; and White Cap and Bond Crown (closures).

Injection of Molded Polypropylene with built in gaskets are being developed for White Cap and Bond. The firm's Flexible Packaging Division is just beginning to test market a Mylar-foil-vinyl cook-in pouch that can be processed through conventional retort methods. Ultra-sonic sealing could provide a low-cost, rapid method of sealing and would go a long way toward obviating the need for adhesives. Polypropylene is being researched as a non-refrigerated package for processed foods that can yield several months of shelf life at room temperature. On tap for the Plastic Bottle and Tube Division is a unit that can print irregularly shaped containers in four colors at rates up to 100 bottles per minute.

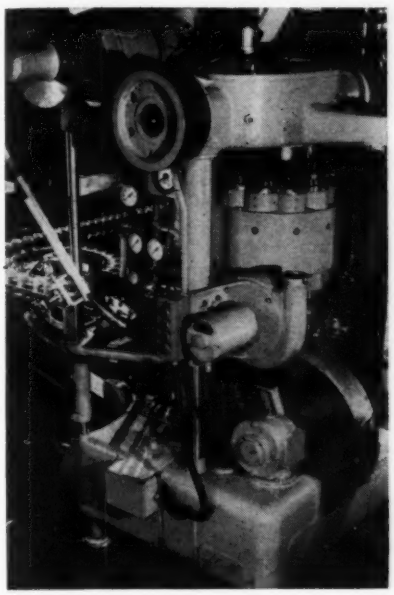
MODERN EQUIPMENT

Complex instruments are necessary in the day-to-day processes of research. Continental Can's Laboratories have the ultimate in modern testing devices. Wherever possible, recording devices have been purchased to use with these technical instruments to save valuable man-hours by eliminating the need for watching each unit in operation.

Fully equipped physical, chemical, bacteriological and packaging laboratories are an integral part of the myriad facilities in constant use. In Metal R&D for instance, will be found experimental can making lines, a packaging pilot area, controlled temperature storage rooms, test kitchens, and taste testing laboratories—every possible facility to enable Continental to provide "the right package" for its thousands of customers.



A vacuum metallizer is used by Central R & E scientists to coat base metals, papers and plastics with films of aluminum, chromium, titanium and some 50 other metallic elements. Coatings as thin as 2 millionths of an inch can be applied.



The White Cap Division of the company will be able to offer customers this new high-speed capper after General Packaging's engineers finish test runs. Vapor-vacuum caps can be applied to bottles at rates of 1000 per minute by this machine.

The Canning of Drinking Water

Laboratory Memorandum
National Canners Association

The National Canners Association has received numerous requests from canners, civil defense authorities, and the general public for information on the canning of drinking water. The Research Laboratory has, therefore, reviewed scientific literature on the subject and has summarized this in the following:

A large majority of the drinking water canned to date has been for the Armed Forces, but now there is considerable interest in the availability of canned water for emergency civilian use. The first portion of this memorandum is confined to procedures for canning water for the military. When canned for this purpose, water must meet the requirements of Military Specification, MIL-W-15117B, dated 7 June 1957, entitled, "Water, Drinking, Canned, Emergency." This specification may be obtained from the U. S. Government Printing Office, Washington 25, D. C., or from the Contracting Officer.

CANNING OF DRINKING WATER FOR THE ARMED FORCES

Raw Material—Only clear, potable water free from organic matter with a pH between 7.0 and 9.0 should be used. The following table lists the maximum mineral salt content for canned drinking water:

TABLE 1

Constituent	*Parts Per Million*
Lead (Pb)	0.1
Copper (Cu)	0.2
Zinc (Zn)	5.0
Sulfate (SO_4)	250.0
Magnesium (Mg)	100.0
Chlorides (Cl)	250.0
Iron (Fe)	0.3
Residue on evaporation	500.0
Sulfide (S)	None

In paragraph 3.3 *Sterilization and Filling* of the specification, it is stated, "A water shall be suitably inhibited to protect the container against corrosion. The inhibitor used shall be satisfactory to the Bureau or Agency concerned." It is understood that only one inhibitor has been approved to date. This is identified as 41 degree Baume sodium silicate with an alkali to silicate ratio of 1 to 32. This material is used at a level of approximately 2 ounces per 100 gallons of water which results in a pH of about 9.0. While there may be other suppliers of sodium silicate meeting these specifications, the one generally recommended is the Philadelphia Quartz Company, 121 South 3rd Street, Philadelphia, Pa. This company identifies its product as PQ Silicate N Brand and states that this is the most familiar grade of silicate. Paragraph 3.3 also states, "After filling the can shall be hermetically sealed under vacuum, following usual double seamer procedures. After filling and sealing the cans and contents shall be autoclaved at a temperature of not less than 250°F. for not less than 15 minutes." This process is for the 211 x 414 cans.

Can requirements are stipulated in paragraph 3.1.1 of the specification, which is as follows: "3.1.1 *Cans.* The cans shall be a sanitary type can, manufactured throughout of 1.25-pound coating coke tin plate. The body shall be made of 100-pound coke tin plate, temper No. 3, and the ends shall be made of 85-pound coke tin plate, temper No. 4. The side seams shall be soldered on the outside only. The end rims shall be lined with a non-water soluble compound. The interior of the can, including the ends, shall be of uncoated tin plate which shall be unbroken after submission to the tests specified in 4.41. The cans . . . shall have a capacity when properly filled of 10.00 to 10.50 ounces of water. Each can shall be buoyant in fresh water after it is packed and shall retain its vacuum."

In order to inhibit corrosion and avoid early off-flavors, it is necessary to obtain a vacuum of at least 28 inches. This may be obtained by filling to 10 to 10½ ounces of water in the 211 x 414 can at 200°F. and closing at not less than 190°F. using a steam-vac closure. This fill leaves a large head space but is specified by the military.

The specification requires that all filled cans shall be held in storage for a period of two weeks after manufacture. At the end of this time, each can is to be subjected to the test specified in paragraph 4.4.5. Paragraph 4.4.5 of the specification stipulates *"Water Hammer (slap) Test.* After a two week holding period, the contractor shall subject each can to the following test: Strike the end of the can against a firm but well padded surface to deaden any noise of impact other than the water slap which will occur if the vacuum is present in the can. The water slap is distinguished by a sharp metallic click and is caused by the absence of air to cushion the impact of the water against the can. Remove all cans not found to have the required vacuum. After completion of the test by the contractor, the government inspector shall repeat the water slap hammer test based on sampling for lot acceptance specified in 4.3.2."

CANNED WATED FOR CIVILIAN USE

Since canned water for civilian use is not likely to be subjected to the same conditions as the military supply, some of the requirements need not be so strict. In writing the recommendations for the civilian supply this thought has been kept in mind. However, since this is a relatively new item, it is not possible to clearly define all aspects of the procedures and this memorandum may be subject to modification as more experience is gained in the canning of this product.

Raw Material—Only clear, potable water practically free from organic matter should be used. Most municipal water would meet these requirements.

Can Specifications—One large container manufacturer suggests 211 x 414 cans with 95-pound bodies and 75-pound ends. Some manufacturers believe number 25 electrolytic tin plate may be suitable. It has also been suggested that if a larger can size is desired, 404 x 700 cans might be used, but any can larger than this would probably not withstand the high vacuum.

Corrosion Inhibitor—An inhibitor such as outlined above for the Armed

forces drinking water is necessary when water is packed in metal containers.

Preparation for Canning—The cans should be thoroughly washed while in an inverted position with a jet of hot water (180°F.).

Prior to canning, the water should be heated to boiling and held at that temperature for at least 15 minutes to remove temporary hardness which will settle out as a precipitate.

Canning Procedure—To obtain the necessary vacuum, it is suggested that the cans be filled to overflowing with water as near boiling (212°F. at sea level) as possible and closed with a steam flow closing machine. A heating coil in the filler bowl is advisable. A high vacuum in the cans is necessary to prevent turbidity and sediment. The cans must be kept from freezing because when completely filled as recommended in this procedure expansion of the contents would damage the can.

Processing—The following table suggests process times at 250°F. for two can sizes:

Can Size	Initial Temp.	Process (in mins.)
211 x 414	180°F.	15
404 x 700	180°F.	17

Water processed in this manner should have a shelf life of at least 2 years and will probably keep for several years.

HOME CANNING OF WATER FOR CIVILIAN USE IN GLASS CONTAINERS

Raw Material—The water should be clear, potable water practically free from organic matter such as that obtained from a municipal source.

Preparation for Canning—Glass containers of either the Mason type or soft drink bottles may be suitable for use. The interior and sealing surfaces of the containers should be free from chips or etching and new lids or caps used. The containers should be thoroughly cleansed and completely immersed with open ends up in a pan of hot water and should remain in the water for a period of at least 5 minutes after the boiling temperature is reached.

A separate volume of fresh water, to be filled in the containers, should be heated to the boiling point and held at that temperature for at least 15 minutes to kill microorganisms and remove temperoray hardness, which will settle out as precipitate.

Filling—The containers should be removed from the sanitizing bath and drained, just prior to filling. Bottles should be filled with the boiling fresh water to within one inch of the top for narrow necked bottles, and to within one-half inch of the top for Mason jars.

Sealing of Glass Containers—Immediately after filling, the containers should be sealed in a manner that will adequately protect the contents from contamination.

If corks are used for bottles they should be separated from direct contact with the glass or water by the use of a clean paper, parchment, or plastic liner. The exposed end of the cork should be covered with a clean cap or other suitable material securely fastened and extending at least 2 inches down the neck of the bottle. If crown caps are used, only new, clean caps should be used.

If screw caps or snap caps are used, as in the case of Mason jars, they should be new caps or equipped with new liners and sterilized in the same manner as the jars.

After filling, the containers should be allowed to air cool at room temperature. Keep out of cool air drafts and avoid placing on cold surfaces.

Shuttleworth

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NEWS *and Announcements*

Beech-Nut Merger—The Acquisition by Beech-Nut Like Savers of Joseph Tetley & Company, Ltd. of London, and subsidiaries, has been approved in principal by the Boards of Directors of the two companies, the presidents of each have announced. The holders of the majority of the Tetley common stock have indicated their intention to approve the tranaction. The acquisition would be in the form of the purchase of all Tetley assets for cash and will be subject to approval by Tetley share holders and the Bank of England. The Tetley company engages in the tea business in a number of countries, and its subsidiary, Tetley Tea Company, Inc., is a leading marketer of tea in the United States. No changes in the Tetley management are contemplated.

DON CALLAHAN ENTERS GROCERY FIELD

Don R. Callahan, well known to canners throughout the country these past 15 years, has resigned his position as operations executive of the Food Division of Dudley-Anderson-Yutzy to enter the grocery field, George Anderson, partner in the D-A-Y organization has announced. Herbert O. Nelson has been appointed to succeed Mr. Callahan.

Don has assumed responsibility for the direction of proto-type supermarket operation for I. G. A. Stores to be known as the Town & Country Food Liner. The project will be located within a stone's throw of Don's home in Cazenovia, New York.

Don came to the industry in the late 40's when the Marketing Bureau of the Can Manufacturers Institute was formed. As chief executive to director Hal Jaeger, Don helped plan and carry out the many product promotions so popular with the industry at that time. From there he was "acquired" by George Anderson when D-A-Y was awarded the National Canners Association account about 1953, if memory serves us rightly. Capable and hard-working, Don is blessed with a friendly Irish nature that easily wins him friends and influences people in his every undertaking. His many friends in this industry will miss him sorely, and join us, we are quite confident, in wishing him success beyond measure in his new undertaking.

Arnold Cornett **James Dubberly**

Wm. J. Stange Co.—Arnold F. Cornett and James Dubberly have joined the sales staff of Wm. J. Stange Co., nation-wide manufacturer of spices, seasoning and food coloring, according to an announcement by C. A. Wood, director of sales. Cornett will be working with Bill Hutchinson in Los Angeles and represent Stange in Southern California. Dubberly is working a new territory for Stange in Louisiana, Arkansas, Mississippi and parts of Tennessee.

Blue Ribbon Growers (Yakima, Wash.)—Frank Coleman, since 1955 manager of the Production Department responsible for both processing in the cannery division, and the handling of fresh fruits in the Fresh Division, has been appointed General Manager of Blue Ribbon Growers succeeding Noel Bakke, who resigned on September 1. Mr. Bakke has not reached a decision on his future plans.

Lloyd R. Burkhead, controller, **Stokely-Van Camp, Inc.,** Indianapolis, and **Frank S. D'Alessandro,** comptroller, **Standard Brands Incorporated,** New York, have been elected to membership in the Controllers Institute of America. Established in 1931, the Institute is a non-profit management organization of controllers and finance officers from all lines of business. The total membership exceeds 5,200.

Hunt Foods (Fullerton, Calif.)—William D. Randolph, general counsel and manager of the Legal Division of Hunt Foods & Industries, has been elected Vice President. Julia R. Mayer, a director, has been elected secretary succeeding Joseph R. Harmon, who is retiring after 15 years of service with company.

Joseph T. Hanlon, until recently advertising and sales promotion manager of Crown Cork & Seal Company, has been appointed manager of advertising for AviSun Corporation, New Castle, Delaware, an equally owned affiliate of American Viscose Corporation and Sun Oil Company. AviSun is a new corporation and will begin production this month on the manufacture of polypropylene resin, film and other fiber products.

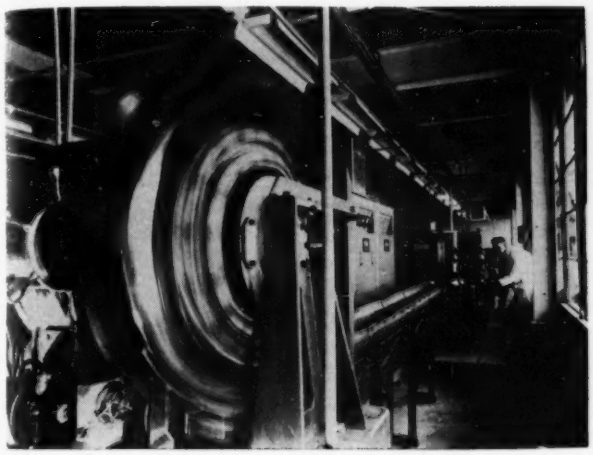
The Farmers & Merchants Union Bank of Columbus, Wisconsin, this month celebrates the 100th Anniversary of its founding. **Fred A. Stare,** World War II President of the National Canners Association, former President of the Wisconsin Canners Association, industry and local historian, is President of the bank. **William N. Hughes,** well known to the industry as an equipment supplier, first with Berlin Chapman Company, later with Chisholm-Ryder, and now with his own company, is a Director of the bank.

PAUL REA HEADS UNITED STATES PRODUCTS

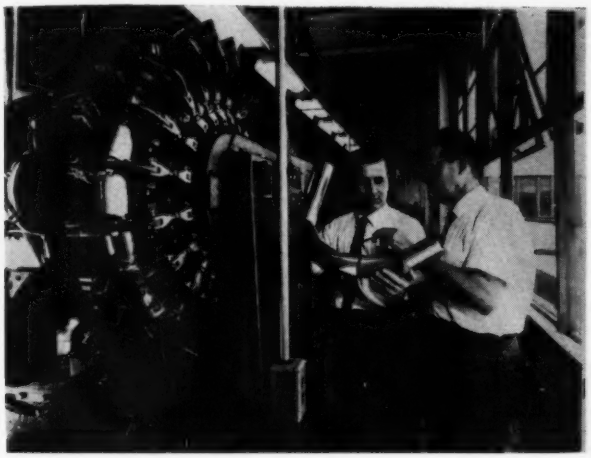
Paul V. Rea has been elected president of United States Products Corporation, San Jose, California, West Coast canning unit of Consolidated Foods Corporation, following the recent death of Fred M. Drew, former president of United States Products, S. M. Kennedy, president of Consolidated Foods, has announced.

Mr. Rea, a native of California, was associated with Mr. Drew for virtually his entire business career. Mr. Drew had organized the Drew Canning Co. in 1929 and, in 1934, Mr. Rea joined the company as an accountant. He became office manager and then treasurer. Subsequently, he was named vice president and chief financial officer of the Fred M. Drew Company, with canning operations at Santa Clara, California.

United States Products was purchased by Consolidated Foods in 1951, and in 1953 Consolidated also acquired the Drew Company and Mr. Rea became executive vice president of United States Products. He was president of the Canners League of California in 1959 and has served as a director of the organization for many years.



Up to 2,000 cans per minute pour off the spinning "Ferris wheel" on the new can-making machine developed by American Can Company. The operator (background) controls the entire operation, from loading the metal coil to synchronizing the speed of the cut-off wheel (foreground) in picking up the never-ending tube of cans and slicing them into individual can bodies. Prototype model can make cans from any type of metal. First production model will make cans early in 1962.



Dr. Leonard Gotsch (right), Canco researcher and prime mover of the new machine, inspects weld on section of uncut cans taken from machine before reaching cut-off wheel. New machine can make cans from aluminum, regular tin plate, thin tin plate and 'tinless' steel plate at speeds up to 2,000 per minute. Engineer in charge of the development of machine shown here at company's Barrington, Ill., laboratories is Charles Knodel (left).

2000 CANS PER MINUTE

A revolutionary new machine that can produce aluminum or tin plated steel cans at speeds more than three times as fast as conventional machines has been developed by American Can Company.

Called by the company "the first major advance in can-making machinery in over 25 years," the versatile machine utilizes a new manufacturing principle to make cans from aluminum, standard tin plate, double reduced tin plate, and "tinless" steel plate coils at speeds up to 2,000 cans per minute. Maximum speeds on current can-making machines are 600 per minute.

The first new machine will begin producing cans commercially early in 1962, William F. May, company vice president and general manager of the Canco Division reports.

Materials used and types of cans made will depend on customer requirements. It was pointed out that one machine can handle any type of metal used in making cans, and has replaceable parts for manufacturing different sizes of cans.

Mr. May explained that the new machine is actually the result of people "forgetting how to make cans." Four years ago, he added, William C. Stolk, then president and now chairman of the board of American Can Company, asked his research team: "If you could forget all you know about present can-making machinery and start from scratch, what kind of new machine would you come up with?"

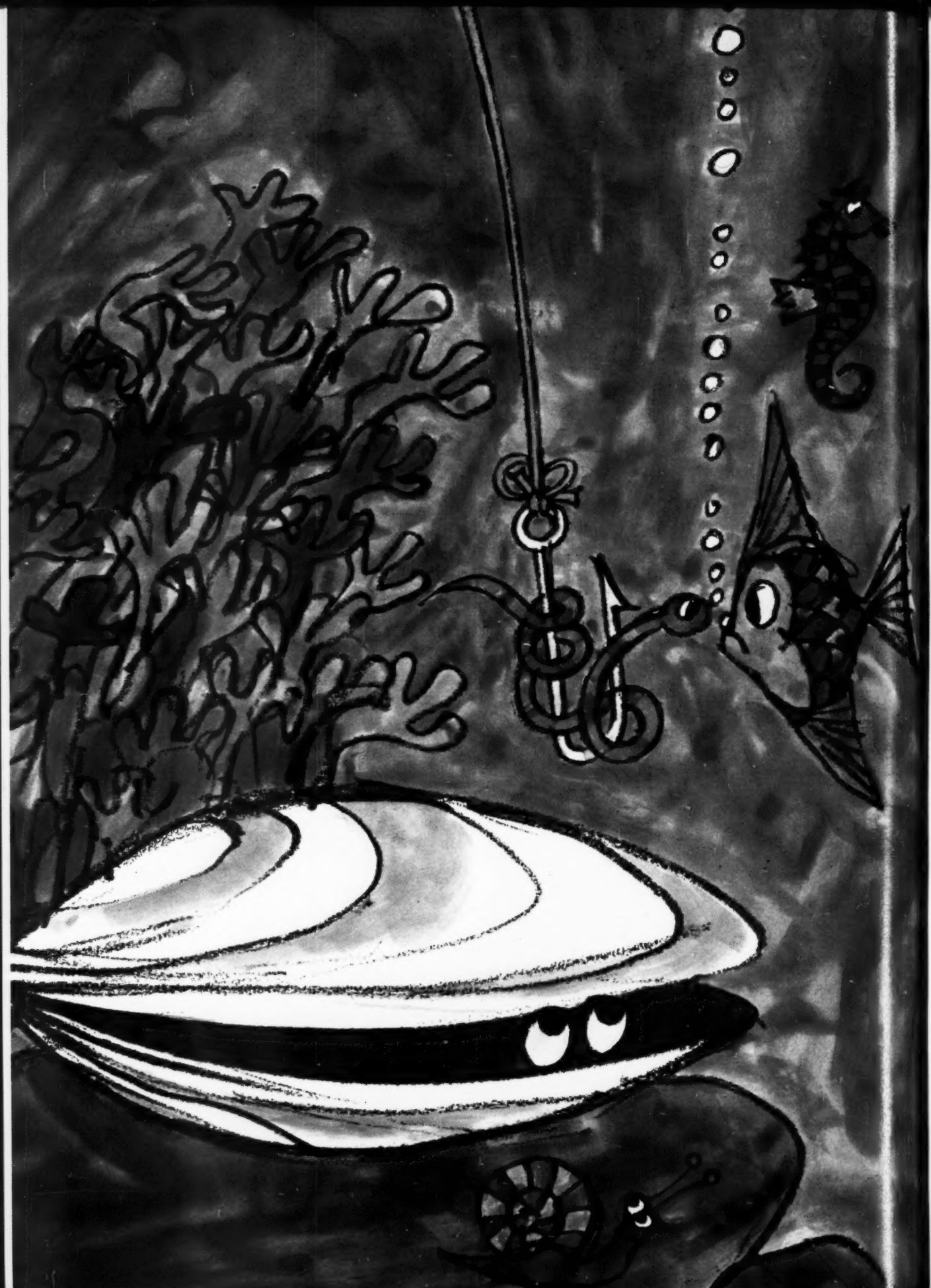
Company scientists came up with an entirely new principle in making cans—one that involved continuous or straight line manufacturing directly from a coil of metal sheet. Standard can-making machines operate on a reciprocating principle, which has mechanical limitations on both speeds attainable and types of material handled.

"The new process can be likened to the difference between a jet turbine and a piston engine; the latter an example of reciprocating action, and the jet turbine an example of continuous action," said Mr. May.

Cans are conventionally made from individual "body blanks"—blanks of tin plate cut to the size of a single can body—that are fed automatically into a machine that notches, forms, solders, and presses them.

The new machine makes cans from a continuous ribbon of metal sheet, forming the ribbon into a tube, welding the sides together, and automatically cutting them into cans of proper size on a giant "Ferris wheel" at the end of the operation that disgorges cans three times faster than conventional machines.

Three years ago, when the plans for the new machine were first submitted, it was decided that the new theory of can-making was economically unfeasible, in view of the investment in machinery and the material (primarily standard tin plate) then used. Since that time aluminum has found increasing acceptance as a material for cans and the steel industry's answer to aluminum was double-reduced tin plate. This new can-making machine —will handle both aluminum and tin plate in volume quantities.



The Perfect Container doesn't Just Happen!

THIS hard-shelled fellow has a right to be happy as you-know-what. For Mr. Clam's shell is an open-and-shut case of a container that does what it is supposed to do . . . best!

The Canco team . . . thoughts for food!

In the food field, Canco containers do what they are supposed to do . . . best! Behind every Canco success story are the experts who made it possible—Canco's aggressive team of research, manufacturing and marketing experts . . . the most experienced group in the container industry. Their knowledge of food processing and consumer needs has resulted in the leading packages of today and assures you that the great containers to come will come from Canco.

To help boost your profits, put the Canco team to work on your packaging problems.

GREAT CONTAINER IDEAS COME FROM CANCO

CANCO DIVISION
AMERICAN CAN COMPANY

Condition of Crops

DELAWARE-MARYLAND, Sept. 19—In these states most of the *vegetable* and *melon* crops are harvested, but *lima bean* harvest continues in Delaware. Picking of *fall snap beans* and *sweet potato* digging are gaining momentum on the Lower Eastern Shore of Maryland. In North Central Maryland some acreage of *sweet corn* and *tomatoes* remains for harvest.

INDIANA, Sept. 13—The Central Eastern portion of the state received heavy rains with the rest of the state getting one to two days of light rain. Temperatures in the high 80's and mid 90's. All plants reported operating at full capacity on *tomatoes* although the hot weather is affecting the quality of the fruit, particularly in color and firmness. Yields per ton not up to expectations.

ELWOOD, IND., Sept. 18—Dry, hot weather caused ripening of *tomatoes* a week earlier than expected. Fruit has been soft with much sunburn. Vines are drying up because of heat and lack of moisture. Peak was hit September 12 to 18. Many fields have only one light picking left. Looks like the crop will be all in by September 30.

MUNCIE, IND., Sept. 11—*Tomato* crop is 30 percent harvested. Average quality fair to good. We are estimating a total yield of 5,000 tons plus. Total acres 450, 40 acres lost to water, 100 acres late maturity. Yield 85 percent of last year.

PLUM TREE, IND., Sept. 11—*Tomato* crop late; just started in volume. Potential is good but will need some good October picking weather. Acreage 700. At this stage could be 30 percent under last year.

QUEEN ANNE, MD., Sept. 15—Finished canning *sweet corn* on September 13. Season's average was 2.78 tons per acre with later *corn* hurt by drought.

CHARLOTTE, MICH., Sept. 18—*Tomatoes* are 10 days late getting started. However, they are ripening fast and we are running steadily with no let up until frost.

COKATO, MINN., Sept. 11—Yield per acre of *corn* is slightly higher than in 1960. We are completing our canning today.

EXETER, MO., Sept. 9—Yield of approximately 12 tons per acre on *tomatoes*. Quality considerably better than last year. Expect to pack 15 percent more than a year ago. We have passed the peak and expect to finish our pack in about two weeks.

NAPOLEON, OHIO, Sept. 16—Looks like about one-half of *tomato* crop packed at this time. Weather has not been good; too much rain and cool nights have helped slow down *tomatoes*. Looks like a prospective yield of about 75 percent of last year, and with a slightly larger acreage than 1960 we are projecting a pack of about 85 percent of 1960.

STILWELL, OKLA., Sept. 12—Acreage of *snap beans* the same as fall of 1960. Cool nights with adequate rainfall make prospects very favorable. Harvest started first of week of September 11. Will probably peak the week of September 25. Harvest and processing of *okra* will be completed by September 25. Acreage of *blackeye peas* up 10 percent. Crop now at peak volume. Quality excellent.

TEXAS, Sept. 18—The damage to the Valley *citrus* crop from Hurricane Carla is estimated at 4.6 percent on oranges and 9.9 percent on grapefruit. This estimate covers fruit blown from the trees and there will be some additional droppage due to bruised or punctured fruit. Have had generally heavy rains over the *citrus* area during the last three days, which will delay maturity of the fruit to some extent. Weather conditions will govern the extent of the delay.

PERRY, UTAH, Sept. 12—We are in the midst of a good *tomato* pack. Fruit is coming in good volume and of good quality. Our problem is in not having enough acreage. *Peas* are moving out at a good rate and we are having a time supplying our regular accounts. This is also true of table *beets*. The dry weather has definitely hurt the *carrot* pack.

DURAND, WIS., Sept. 16—Expect to finish *green bean* pack about September 25, and estimate it will be 65,000 cases more than last year. Quality was consistently good; better than a year ago.

CONVENTION CALENDAR

OCTOBER 5, 1961—WISCONSIN CANNERS FUN DAY, Dell View Hotel, Lake Delton, Wis.

OCTOBER 9-10, 1961—NATIONAL PICKLE PACKERS ASSOCIATION, Annual Meeting, Drake Hotel, Chicago, Ill.

OCTOBER 19-21, 1961—FLORIDA CANNERS ASSOCIATION, 30th Annual Convention, Diplomat Hotel, Hollywood-by-the-Sea, Fla.

OCTOBER 23-29, 1961—NATIONAL HONEY WEEK.

NOVEMBER 3-4, 1961—FLORIDA VEGETABLE CANNERS ASSOCIATION, 3rd Annual Convention, Deauville Hotel, Miami Beach, Fla.

NOVEMBER 5-8, 1961—NATIONAL FROZEN FOOD ASSOCIATION, Annual Convention & Exposition, Americana Hotel, Bal Harbour, Miami Beach, Fla.

NOVEMBER 7-10, 1961—PACKAGING MACHINERY MANUFACTURERS INSTITUTE, Annual Conference, Workshop and PMMI Packaging Show, Cobo Hall, Detroit, Mich

NOVEMBER 13-14, 1961—Wisconsin Canners Association, Annual Meeting, Schroeder Hotel, Milwaukee, Wis.

NOVEMBER 13-15, 1961—GEORGIA CANNERS ASSOCIATION, Annual Convention, King & Prince Hotel, St. Simons Island, Ga.

NOVEMBER 13-15, 1961—GROCERY MANUFACTURERS OF AMERICA, 53rd Annual Meeting, Waldorf-Astoria, New York, N. Y.

NOVEMBER 13-16, 1961—AMERICAN BOTTLERS OF CARBONATED BEVERAGES, 43rd Annual Convention and Exposition, Brooks Exhibit Hall, San Francisco, Calif.

NOVEMBER 15-17, 1961—INDIANA CANNERS ASSOCIATION, Annual Convention, French Lick, Ind.

NOVEMBER 20-21, 1961—MICHIGAN CANNERS & FREEZERS ASSOCIATION, Fall Meeting, Pantlind Hotel, Grand Rapids, Mich.

NOVEMBER 20-21, 1961—PENNSYLVANIA CANNERS ASSOCIATION, 47th Annual Convention, Yorktowne Hotel, York, Pa.

NOVEMBER 27-28, 1961—OHIO CANNERS & FOOD PROCESSORS ASSOCIATION, Annual Convention, Commodore Perry Hotel, Toledo, Ohio.

DECEMBER 4-5, 1961—TRI-STATE PACKERS ASSOCIATION, Annual Meeting, Benjamin Franklin Hotel, Philadelphia, Pa.

DECEMBER 4-7, 1961—NEW YORK STATE CANNERS & FREEZERS ASSOCIATION, Annual Convention, Concord Hotel, Kiamesha Lake, N. Y.

DECEMBER 9-13, 1961—NATIONAL FOOD BROKERS ASSOCIATION, 58th Annual Convention, and National Sales Conference, Chicago, Ill.

JANUARY 8-9, 1962—NORTHWEST CANNERS & FREEZERS ASSOCIATION, Olympic Hotel, Seattle, Wash.

JANUARY 21-24, 1962—NCA-CM&SA, Annual Convention, Americana Hotel, Bal Harbour, Miami Beach, Fla.

1961 Pea Pack Assures Orderly Movement

The 1961 pack of 29,869,942 actual cases of canned Green Peas, reported by the National Canners Association this week, assures an orderly movement of the product at firm prices throughout the coming season. Total supply figures shown below, together with canner season shipments for the past three years, prove beyond doubt that this happy situation will prevail.

(It should be noted that the 30.3 million cases shipped by canners this past season, was the lowest since 1954-55 when a total supply of only 31.5 million cases were available.)

CANNED SUPPLY & SHIPMENTS
CANNED PEAS
(Thousands of Actual Cases)

	1959-60	1960-61	1961-62
Carryover June 1	9,650	6,426	2,921
Pack	29,020	26,822	29,870
Total Supply	38,670	33,248	32,791
Canner Shipment....	32,244	30,326	???

THE PACK

The 1961 pack represents an 11.4 percent increase (approximately 3 million cases) over the 1960 pack. Most of the increase were sweets, the Alaska pack increasing only about 5 percent to the tune of 282,000 cases. Qualitywise the big increase also was in fancy (16 percent) which the pack of extra standards increased by but 5.6 percent and standards about 5 percent. By can size the largest increase by far, compared with 1960, was in the No. 10 size—34 percent. The pack of 8 ounce increased by 23 percent, while the pack in the popular 303's increased only 6 percent. Details are found in the following tables.

1961 PACK OF CANNED GREEN PEAS
(Thousands of Actual Cases)

	1960		1961	
	Early June	Sweets	Early June	Sweets
New York	——	738	——	689
Mid-Atlantic	315	1,029	409	1,192
Wis., Ill., Minn.	3,799	14,570	4,197	17,441
Other Midwest	446	206	298	365
Wash. & Ore.	(A)	3,889	(A)	3,232
Other Western	661	1,171	598	1,448
U.S. Total	5,221	21,602	5,503	24,366

(A) Included in "Other Western States"

1961 PACK OF GREEN PEAS BY CAN SIZE AND GRADE
(Thousands of Cases)

	48/8Z*	24/303	6/10	Misc.	Total
Fancy	3,738	12,880	932	87	17,637
Ex. Std.	547	6,254	2,289	31	9,121
Standard	81	2,385	646	—	3,112
U.S. Tot.	4,366	21,519	3,868	117	29,870

*Small amount of 8 ounce cans that were reported as 24 units per case has been converted to 48 units per case.

ROCHE REDUCES VITAMIN A COST

Roche has announced a significant decline in the cost of both its liquid and its dry forms of vitamin A. The new base price of all liquid forms is 7 cents per million units, and the base price of the dry forms is 9½ cents per million units.

These price reductions are the result of economies brought about by advances in manufacturing processes developed by Roche research.

When Roche vitamin A was originally introduced in 1950, the cost was 30 cents per million units. Widespread customer acceptance has led to expanded markets, production "by the tons," and successive price declines. Prior to the present reduction, the price per million units of liquid and dry vitamin A was 9½ cents and 13 cents, respectively.

The new prices are retroactive for 30 days. Invoices dated on or after August 8 will be adjusted to the new price schedule.

•

Durand Canning Company (Durand, Wis.) has completed a new warehouse, the third the company has built since 1957.

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MARKET NEWS

NEW YORK MARKET

Replacement Buying Holding Well—Holiday Tends to Slow Pace—Vegetables Show Generally Steady Tone—Fruits In Good Position

By "New York Stater"

New York, September 22, 1961

THE SITUATION.—Replacement buying on the general list of canned foods is reported holding up well, although the religious holidays at midweek tended to slow the pace of trading here somewhat. Aside from a little easing in standard corn, most table sizes of vegetables were showing a steady tone, with the tomato market tending to stiffen. In canned fruits, business in citrus juices was reported improving, with a fair volume also noted in West Coast fruits. Canned fish generally remain in strong position.

THE OUTLOOK. — Distributors who do a substantial business in No. 10 canned foods are showing some inclination to round out assortments in the face of expected heavier buying for the armed forces which may tend to tighten the supply position somewhat. The steady call-up of Reserve and National Guard units, it is felt, will necessitate considerable additional buying of canned foods for the armed forces in addition to the purchases already made by the Military Subsistence Supply Agency on the basis of its initial requirements from the 1961 packs. In table-sizes, however, aside from rounding out inventories in instances where tight supply positions had developed prior to the start of 1961 canning operations, distributors show little inclination to stock ahead, except that normal contracting for national brands for staggered shipment over the new marketing year is being done.

TOMATOES.—With the tomato market in the midwest and California showing continued strength, canners in the tristates are taking a new look at current prices, which have been below a parity with competitive areas. Standard 1s, which were quite generally available at 97½¢, are now being quoted at a range of $1.00 to $1.05, with standard 303s quoted at $1.22-$1.25, 2½s at $2.10 to $2.15, and 10s at $7.50. Midwestern canners list standard 303s at $1.30-$1.40, while California packers list at $1.40, all f.o.b. canneries.

CORN.—Standard 303s corn is held at $1.25 in the tristates, for both cream and whole kernel golden, with extra standards commanding $1.35 and fancy held at $1.50. Some shading has developed on whole kernel 10s, with standards at $7.50 and extra standards at $8.00. Midwestern corn packers quote standards 303s at $1.30, with extra standards at $1.40-1.45, and fancy ranging $1.50 to $1.55.

BEANS.—Prices on French style green beans have weakened in the East, with other grades unchanged. Standard 303s short cuts hold at $1.05, with 1½-inch cut at $1.10. Extra standards hold at $1.25, with extra standard French style at $1.35 and fancy at $1.50. A strong market is reported on blue lakes, with standard 3s, where available, held at $1.40-$1.45, and extra standards at $1.50-$1.55, f.o.b. packing point

PEAS.—Fair buying of standard peas is reported, with tristate canners quoting standards at $1.20 and extra standards at $1.30 on both sweets and early Junes. Extra standard pod run Alaskas range $1.25 to $1.35. Standard peas in the midwest are generally held at a range of $1.30-$1.35, with extra standards at $1.35-$1.40.

PUMPKIN.—Distributors are looking over the canned pumpkin situation, with the holiday season approaching. Eastern canners are holding fancy 2½s at $1.55 to $1.60, with 10s at $5.50-$5.75, while canners in the midwest hold fancy 2½s at $1.60 and 10s at $5.75, f.o.b. canneries.

SPINACH.—A little improvement in interest in canned spinach is reported, although actual buying remains of moderate proportions. Eastern canners list fancy 303s at $1.40, with 2½s at $2.10 and 10s at $7.00, while California packers hold fancy 303s at $1.20, 2½s at $1.72½-$1.75, and 10s at $5.25, all f.o.b.

CITRUS.—A modest pick-up in demand for canned single strength citrus juices is reported, and the market is reported unchanged. Florida canners quote orange juice at $1.65 to $1.70 for 2s, with grapefruit juice at $1.10-$1.20 and blended at $1.35-$1.40, f.o.b.

APPLE SAUCE.—Only small-lot inquiry is reported in apple sauce as canners continue to hold the market at $1.25 minimum on fancy 303s and $7.75 to $8.00 for 10s, with some sellers at $8.25 on the latter.

PEARS.—More interest has developed in Bartlett pears with the setting of tentative openings which find choice 303s at $2.15 and 2½s at $3.30; standards at $1.95 and $2.90, respectively.

PEACHES.—New business in cling peaches has remained quiet since canners upped their schedule over tentative openings, with the trade generally working on fruit bought at the lower prices. Choice 2½s are reported available at $2.40, with 303s at $1.65 for prompt shipment. Demand for freestone peaches is slow.

OTHER W. COAST FRUITS.—While canners are showing steady price ideas on apricots, trade demand remains rather slow . . . Movement in fruit cocktail has picked up, following recent announcement of price concessions . . . A steady market is reported in sweet cherries . . . Demand for fruits-for-salad is reported routine.

CANNED FISH.—Maine sardines are largely nominal in price, reflecting short holdings both at canneries and consignment points, and unfavorable pack results in Maine . . . Tuna demand is improving, and the market continues strongly held, following recent advances . . . Private label buyers are seeking top grades of salmon in good volume, with demand for packers' labels also fair. The market is steady.

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CHICAGO MARKET

Trading Continues Brisk as Buyers Replenish Stocks—Some Prices Lower As Packs End—Questionable Tomato Pack

By "Midwest"

Chicago, September 21, 1961

THE SITUATION.—Trading continues along very brisk lines as the average distributor continues to pile canned foods into the warehouse. A combination of lower prices, availability of supplies and the inclination to feature many so called bargains is the answer. Retail prices on a number of canned foods are down sharply and the consumer here has not hesitated to carry such items home in the kind of volume everyone concerned likes to see.

The 1961 packs are at the beginning of the end point as many of them are finished and others will soon reach the same status. An excellent corn pack has gone into cans and apparently the amount of corn packed is having its effect on prices. The tomato pack is the big worry at the moment as conditions are not favorable in any producing area. California canners are withdrawn from the market almost unanimously due to heavy bookings and tomato receipts lower than anticipated. Early rains in that area could put many a canner in a very embarrassing position. Local canners are also behind schedule and most of them feel they can never make up the delay. The weather from now on will have the important answers to this problem but it looks like a tight market all across the board regardless of final figures. Much lower prices on kraut have stimulated the sale of this item to where local canners are pushing hard to finish curing processes and start the new cabbage into cans. The bean pack has just about run its course but canners will be working on beets just as long as old Mother Nature will permit with carrots coming into the picture at the same time. The weather here is considerably cooler making it obvious another fall season is just around the corner.

CORN.—Final figures on total production are obviously not available as yet but there is no question plenty of corn has been packed. Shipments have been heavy due to the bare market that existed at the time the pack began but some canners are nevertheless starting to shade prices, particularly on better grades. It is now possible to buy fancy whole kernel at $1.50 for 303s and $8.50 for tens with cream style at $1.50 and $8.75. Extra standard is usually quoted at $1.30 to $1.35 for 303s and $8.00 for tens with standard at $1.20 and $7.50 although quantities of the latter item are limited.

TOMATOES.—This is a market with a large question mark which won't be answered in full until the pack is over. Local canners are reluctant sellers and California processors are not interested at all. Reports from all canning areas are discouraging so far and most canners have very bullish ideas. Standards are held at $1.05 for ones, $1.35 for 303s, $2.30 for 2½s and $7.75 for tens. California canners are shipping standards at $1.40 for 303s, $2.10 for 2½s and $7.10 for tens but such shipments are against previous bookings only. Canners are hoping for an unusually long canning season.

TOMATO PRODUCTS.—A very similar market for exactly the same reasons. Coast canners are off the market insofar as new business is concerned and local canners are not too enthused about volume orders. Fancy juice is no less than $2.35 for 46 oz. and ranges upward from that point. Fancy catsup in 14 oz. bottles can still be purchased at $1.75 but a num-

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Tri-State Packers' Association, Inc.
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ber of canners are now up to $1.80. California canners are strong at $10.75 for fancy catsup in tens with chili sauce at $12.00. 1.06 puree at $8.60 and 26% paste at $14.00. Most canners feel such prices will be advanced in the very near future.

KRAUT.—A combination of cooler weather and much lower prices on kraut has given kraut sales a shot in the arm. The trade here have been ordering heavily ever since lower prices were named with the intention of using the item as a leader. New cabbage will be ready none too soon from the canner's point of view as supplies are running toward the short side. Looks like an excellent kraut year around these parts.

BEETS AND CARROTS. — Beet canners have enjoyed heavy sales to date ever since new supplies became available on a bare market. Prices are now stable and the industry will be running every can of beets possible. Fancy sliced are offered from $1.12½ to $1.17½ for 303s and $5.15 to $5.50 for tens while salad slices are offered at a bottom of $1.00 and $4.65 with other quotations ranging upward. New pack carrots are just about ready but in the meantime spot supplies are listed at $1.15 for fancy diced in 303s and $6.25 for tens while fancy sliced are at $1.25 and $6.50.

BEANS.—Shipments of beans, both regular and Blue Lakes, have been coming into this market in heavy volume ever since new supplies were ready. Northwest canners are about finished and there is every indication fancy cuts and whole beans will again be prorated. Other grades appear to be in ample supply. Midwestern and Eastern canners should have no supply problems as the pack was good. Prices have leveled off after an initial period of price shading and the trade appear to be buying with confidence.

CALIFORNIA FRUITS. — The peach and cocktail packs should be finished by the time this reaches print and it looks like ample supplies of both. Clings are now firm at $1.62½ for choice grade 303s with 2½ at $2.40 and tens at $8.45 while choice cocktail is offered at $1.95, $2.95 and $10.70. Apricots are now generally listed at $1.75 for both choice whole peeled and halves unpeeled in 303s and $2.75 for 2½. Sales to date have been good as the average distributor can see some excellent sales possibilities at the above prices.

NORTHWEST FRUITS. — Both plums and pears are now going into cans at present and most canners are well supplied with orders for immediate shipment when packed as the trade here are hurting for additional supplies of all kinds of plums and also certain counts of pears in #10 tins. New pack quotations on pears are not much different than last prices quoted on spot goods as choice 303s are offered at $2.15 with 2½s at $3.30 and tens at $12.60 all contour peeled. Ewald peeled run 30¢ a dozen higher on 2½ and 80¢ higher on tens. Canners found a ready market on plums at $9.50 for fancy tens and $2.60 for 2½s down sharply from last prices quoted on old pack.

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CALIFORNIA MARKET

Tomato Tonnage Still Off—Canners Announce Advances—Insufficient Paste Offered for School Lunch—Fruits Continue Unchanged

By "Golden Stater"

San Francisco, September 21, 1961

THE SITUATION.—With tomato tonnage falling way behind last year when it should be reaching its peak, many canners predict less tonnage than last year. Only six weeks of warm, dry weather would give hopes of reaching last year's 2.3 million tons, and this proved too little in spite of a larger carryover. Result—Prices advancing as follows:

TOMATOES.—New lists out and effective October 1, raise No. 303s and 2½s 5¢ a dozen and tens 25¢ a dozen. New prices for fancy, choice, and standards in 303s, 2½s and tens are: Fancy $1.85, $2.75 and $10.00 respectively. Choice $1.55, $2.40, and $8.10. Standard $1.45, $2.15 and 7.35. Stewed tomatoes—8 ounce $1.15, and No. 303s $1.80.

CATSUP.—Bottles remain the same as reported last week when allowances from list were withdrawn. Tens now up 25¢ a dozen to $11.10 for fancy, $10.10 for extra standard, and $9.10 for standard. Tens chili sauce firm at $12.00 with pizza sauce up 15¢ to $8.50.

TOMATO PASTE — 96/6 ounce holds firm at $8.25 per case but lists advance on No. 10s to $14.50 for 26% solids and $16.50 for 30%. Both are up 50¢ a dozen and packers who offered to USDA for School Lunch are happy that none was purchased. Even at advanced prices canners are not anxious sellers.

TOMATO PUREE.—Shelf sizes go up 5¢ a dozen and 10s are up 25¢ a dozen. No. 10s 1.045, 1.06 and 1.07 are now $7.60, $8.85 and $10.10 respectively, and few sellers pending progress of the pack.

TOMATO JUICE.—No pressure as California packers move prices up from lows which have been dictated by territory and advertised brand competition. Lists are now $2.55 on 46 ounce with some traders at $2.40-$2.45.

CALIFORNIA FRUITS. — No change from market prices as reported last week. Apricots, cling peaches, freestones are routine as fruit cocktail gets best play. Pears are moving at trading levels which are about equivalent to last year's list prices.

GOVERNMENT FOODS

Veterans Administration Supply Depot, P. O. Box 27, Hines, Ill., has asked for bids on the following requirements, to be opened on the dates stated: Canned Dry Red Kidney Beans —October 4, 1961 (small business only); Canned Golden Creamstyle Corn—October 5, 1961; Glassed Green Stuffed Olives & Glassed Plain Unpitted Green Olives—October 12, 1961 (small business only); Canned Pumpkin—October 3, 1961; Frozen Spinach —October 4, 1961; Canned Sweet Potatoes—October 17, 1961 (small business only).

SCHOOL LUNCH—USDA has purchased 581,111 cases of No. 10 canned Tomatoes for the School Lunch Program; purchases were made in the States of Arkansas, California, Maryland, Texas, and Utah.

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Med.-Small 3.40
Tri-St. Fcy.. All Gr., No. 300
Colossal 3.85-3.90
Mammoth 3.85
Large 3.75-3.80
Cuts & Tips 2.25-2.35
Mid-W., Fcy., All Gr., Cuts & Tips
No. 8 oz. 1.50
No. 1 Pic. .....—
No. 300 .....2.10-2.25
No. 10 .....14.50-15.00

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East
Fcy., Fr. Style, 8 oz...1.05-1.07½
No. 303 .....1.50-1.65
No. 10 .....8.80-9.00
Fcy., Cut. Gr., No. 303..1.35-1.40
No. 10 .....7.75-8.50
Ex. St. Cut Gr.,
No. 303 .....1.25-1.35
No. 10 .....7.00-7.80
Std., Cut, No. 303 .....1.10-1.15
No. 10 .....6.25-6.40
Wax, Fcy., Wh., 3 sv.-
No. 303 .....2.05
No. 10 .....11.00
Cut, 3 sv., No. 303 ...1.45-1.50
No. 10 .....8.70-9.00
Ex. Std., Cut, No. 303...1.35-1.45
No. 10 .....8.20-8.50
Std. Cut, No. 303 ..... 1.25-1.35
No. 10 .....7.00-7.25
Midwest
Gr., Wh., Fcy., No. 303..1.75-2.75
No. 10 .....11.50-12.00
Fcy., Cut, No. 303 .....1.30-1.45
No. 10 .....8.00-9.00
Ex. Std., No. 303 .....1.25-1.40
No. 10 .....7.50-8.75
Std., Cut, No. 303 ....1.10-1.22½
No. 10 .....6.50-7.00
Wax, Fcy., Cut, 3 sv.,
No. 303 .....1.50
No. 10 .....8.75-9.50
4 sv., No. 303 .....1.45
No. 10 .....8.25-9.00
Ex. Std., No. 303 .....1.25-1.45
No. 10 .....7.50-9.00
Std., No. 303 .....1.15-1.30
No. 10 .....6.75-7.25
South
Fcy., Wh. Gr., No. 303 .....1.85
No. 10 .....9.00
Fcy., Cut. Gr., No. 303 .....1.50
No. 10 .....8.00-8.50
Ex. Std., No. 303 .....1.25-1.35
No. 10 .....7.00-7.50
Std., No. 303 .....1.05-1.20
No. 10 .....6.00-6.50
Blue Lakes
Fcy., Vert. 3 sv., No. 303..2.55-2.60
4 sv., No. 303 .....2.45-2.50
Fcy., Cut, 3 sv.,
No. 303 .....1.90-2.00
No. 10 .....10.00-10.35
4 sv., No. 303 .....1.80-1.85
No. 10 .....9.65-10.00
Ex. St., 5 sv., No. 303 ..1.50-1.55
No. 10 .....8.50-8.65
Std., No. 303 .....1.40-1.45
No. 10 .....7.35-7.65

BEANS, LIMA
East
Fcy., Tiny Gr., No. 303..2.50-2.60
No. 10 .....13.75-14.00
Small, No 303 .....2.10
No. 10 .....12.00-12.50
Medium, No. 303 .....1.85
No. 10 .....10.50-11.50
Ex. Std., G.&W., No. 303..1.40-1.45
No. 10 .....9.50
Mid-West
Fcy., Tiny Gr., No. 303 ..2.25-2.50
No. 10 .....13.75-14.00
Small, No. 303 .....2.00-2.10
No. 10 .....12.00-12.25
Medium, No. 303 .....1.90
No. 10 .....11.00
Ex. Std. Gr. & W., No. 303 ...1.45
No. 10 .....9.50

BEETS
East, Fcy., Diced,
No. 303 .....1.10
No. 10 .....—
Fcy., Sliced, No. 303 1.12½-1.42½
No. 10 .....5.15-7.00
Midwest, Fcy., Sl., 8 oz. ...82½
No. 303 .....1.12½-1.17½
No. 10 .....5.15-5.50
Diced, No. 303 .....1.05
No. 10 .....5.25

CARROTS
East, Fcy., Diced,
No. 303 .....1.10-1.20
No. 10 .....6.20-6.30
Fcy., Sliced, No. 303..1.40-1.45
No. 10 .....7.00-7.50
Mid-West, Fancy, Diced,
No. 303 .....1.15
No. 10 ..6.25-6.50
Sliced, No. 303 .....1.25
No. 10 .....6.50-7.50

CORN
East
W.K. & C.S. Golden
Fcy., No. 303 .....1.50-1.70
No. 10 .....8.50-9.90
Ex. Std., No. 303 .....1.35-1.40
No. 10 .....8.00-8.25
Std., No. 303 .....1.25-1.30
No. 10 .....7.50
Shoepeg, Fcy., No. 303 ..1.70-1.80
No. 10 .....9.50-10.50
Ex. Std., No. 303 .....1.50-1.65
No. 10 .....—
Mid West
W.K., C. S., Gold., Fcy..
No. 12 oz. 1.50-1.57½
No. 303 .....1.50-1.55
No. 10 .....8.75-9.25
Ex. Std., No. 303 .....1.30-1.40
No. 10 .....8.00-8.50
Std., No. 303 .....1.20-1.30
No. 10 .....—
Co. Gent., W.K. & C.S.
Fcy., No. 303 .....1.60-1.65
No. 10 .....9.00-9.25
Ex. Std., No. 303 .....1.50
No. 10 .....8.50-8.75
Std., No. 303 .....
No. 10 .....—

PEAS
East Alaskas
Fcy., 1 sv., 8 oz. 1.62½
1 sv., No. 303 .....2.50-2.60
1 sv., No. 10 .....13.50
2 sv., 8 oz. 1.27½
2 sv., No. 303 .....2.05
2 sv., No. 10 .....11.75
3 sv., No. 303 .....1.65
3 sv., No. 10 .....9.25
4 sv. No. 303 .....—
No. 10 .....—
Pod Run, No. 303 .....1.50
No. 10 .....—
Ex. Std., 2 sv., No. 303 1.45-1.50
No. 10 .....9.00
3 sv., No. 303 .....1.45
No. 10 .....8.00-9.00
4 sv., No. 303 .....1.30-1.35
No. 10 .....7.50-8.25
Pod Run, No. 303 ....1.30-1.35
No. 10 .....8.50
Std., 3 sv. No. 303 .....1.35-1.40
3 sv., No. 10 .....7.50
4 sv., No. 303 .....1.20-1.25
No. 10 .....7.00
Pod Run, No. 303 ...1.20-1.25
No. 10 .....7.50
East Sweets
Fcy., Pod Run, No. 303 ..1.45-1.55
No. 10 .....8.50-9.00
Ex. Std., No. 303 .....1.30-1.35
No. 10 .....8.50
Std., No. 303 .....1.20-1.25
No. 10 .....7.50
Midwest Alaskas
Fcy., 1 sv., 8 oz. 1.70-1.75
1 sv., No. 303 .....2.60-2.70
1 sv., No. 10 .....14.00-14.25
2 sv., No. 303 .....2.00-2.05
2 sv., No. 10 .....12.00
3 sv., No. 303 .....1.60-1.65
No 10 .....9.25-9.50
Ex. Std., 3 sv., 8 oz. 95
3 sv., No. 303 .....1.45-1.50
3 sv., No. 10 .....8.75-9.00
4 sv., No. 303 .....1.35-1.40
4 sv., No. 10 .....8.00-8.50
Std., 3 sv., 8 oz. 87½
3 sv., No. 303 .....1.30
3 sv., No. 10 .....7.75-8.00
4 sv., 8 oz. 85
4 sv., No. 303 .....1.30
4 sv., No. 10 .....7.50-7.75
Mid-West Sweets
Fcy., 3 sv., No. 303 ..1.60-1.62½
No. 10 .....9.25-9.50
Fcy., 4 sv., No. 303...1.55-1.57½
No. 10 .....8.75-9.00
Ungraded, No. 303 ...1.55-1.60
No 10 .....8.75-9.00
Ex. Std., 3 sv., 303 1.45-1.47½
No. 10 .....8.75-9.00
4 sv., No. 303 .....1.35-1.40
No. 10 .....8.00-8.50
Ungraded, No. 303 ....1.35-1.40
No. 10 .....8.00
Std., Ung., No. 303 ...1.30-1.32½
No. 10 .....7.50-7.75

PUMPKIN
Midwest, Fcy., No. 2½.....1.65
No. 10 .....5.75
East, Fcy., No. 2½.....1.55-1.60
No. 10 .....5.50-5.75

SAUERKRAUT
Midwest, Fcy., No. 303..1.10-1.20
No. 2½ 1.50-1.75
No. 10 .....5.15-5.25
N. Y., Fcy., 2½ 1.40-1.60
No. 10 .....5.25

SPINACH
Tri-State, Fcy., No. 303 .1.40-1.45
No. 2½ 2.10-2.15
No. 10 .....7.25-7.50
Ozark, Fcy., No. 303 ...1.15-1.20
No. 2½ 1.80-1.85
No. 10 .....5.50-5.65
Calif., Fcy., No. 303 .....1.17½
No. 2½ 1.67½
No. 10 .....4.85

SWEET POTATOES
Tri-States, 6yr., No. 303 ....1.50
No. 3, Sq. 2.10
No. 2½ 2.10
No 10 .....4.75-5.00

TOMATOES
Tri-States
Ex. Std., No. 303 .....1.60
No. 2½ 2.35-2.40
No. 10 .....8.00
Std., No. 1 .....1.00-1.05
No. 303 .....1.20-1.25
No. 2½ 2.05-2.15
No. 10 .....7.50
Fla., Std., No. 303 .....1.25
No. 2½ 2.00
No. 10 .....7.00
Mid-West Fcy., No. 1 .. 1.40
No. 303 .....1.85
No. 2½ 3.15
No. 10 .....9.50
Ex. Std., No. 1 .....1.15-1.20
No. 303 .....1.55-1.60
No. 2½ 2.55-2.60
No. 10 .....8.50-8.75
Std., No. 1 .....1.05
No. 303 .....1.30-1.40
No. 2½ 2.30-2.40
No. 10 .....7.75-8.00
Calif. Fcy., S.P., No. 303 ...1.85
No. 2½ 2.75
No. 10 .....10.00
Std., No. 303 .....1.45
No. 2½ 2.15
No. 10 .....7.35
Ozarks, Std., No. 303 ...1.30-1.40
No. 10 .....7.00-7.25
Texas, Std., No. 303 ...1.20-1.25
No. 10 .....7.00

TOMATO CATSUP
Calif., Fcy., 14 oz. 1.77½
No. 10 .....11.10
Mid-West, Fcy., 14 oz. ..1.75-1.80
No. 10 .....10.25-11.25
East, Fcy., 14 oz...1.87½-1.92½
No. 10 .....11.00-11.90

TOMATO PASTE
Calif., Fcy., 96/6 oz. 8.25
No. 10 (per doz.)
26% 14.50
30% 16.50
Mid-West
No. 10 (per doz.) 26% 14.00

TOMATO PUREE
Calif., Fcy., 1.06, No. 303 ..1.80
No. 10 .....8.85
Mid-West, Fcy., 1.045,
No. 1 .....1.00-1.05
No. 10 .....7.25-7.50
East, Fcy., 1.045 No. 1.....1.10
No. 10 .....8.00

FRUITS

APPLE SAUCE
East Fcy., No. 303 ....1.25-1.35
No. 10 .....7.75-8.00
Std., No. 303 .....—
No. 10 .....
Calif. (Gravensteins)
Fcy., No. 303 .....1.55
No. 10 .....8.75-9.25
Choice, No. 303 .....1.40
No. 10 .....8.25

APPLES (East)
Sl., No. 10 .....11.00

APRICOTS
Halves, Fcy., No. 2½ 3.60
No. 10 .....12.95
Choice, No. 2½ 2.75
No. 10 .....11.15
Std., No. 2½ 2.20
No. 10 .....9.95
S.P. Pie, No. 10 .....11.50
Fcy., Wh. Peeled.
No. 2½ 3.60
No. 10 .....12.95

BLUEBERRIES
No. 300 H/S 2.75-2.85
No. 10 Water 16.00

CHERRIES
R.S.P., Water, No. 303..2.10-2.25
No. 10 .....12.50-13.50
R.A., Fcy., No. 2½ 5.75
No. 10 .....20.55
Choice, No. 2½ 5.55
No. 10 .....19.25

COCKTAIL
Fcy., No. 303 .....1.92½-1.97½
No. 2½ 2.92½-3.00
No. 10 .....11.25-11.55
Choice, No. 303 .....1.90
No. 2½ 2.85
No. 10 .....11.00

GRAPEFRUIT SECTIONS
Fla. Fcy., No. 303 .....1.70
Fcy., Citrus Salad,
No. 303 .....2.57½

PEACHES
Calif., Cling Fcy., No. 303 ..—
No. 2½ .....—
No. 10 .....—
Choice, No. 303 .....1.62½
No. 2½ 2.40
No. 10 .....8.40
Std., No. 303 .....1.55
No. 2½ 2.25
No. 10 .....8.25
Freestn. Fcy., No. 2½ 2.85
No. 10 .....10.50
Choice, No. 2½ 2.60
No. 10 .....9.80

PEARS
Fcy., No. 303 .....2.40-2.50
No. 2½ 3.67½-3.82½
No. 10 .....13.10-13.60
Choice, No. 303 .....2.15
No. 2½ 3.30
No. 10 .....12.60
Std., No. 303 .....1.95
No. 2½ 2.90
No. 10 .....11.60

PINEAPPLE—Per case
(Toll & Wfge. extra)
Hawaiian, Fcy., Sl., 24/2....6.95
24/2½ 8.05
6/10 .....7.50
Crushed, 24/2 .....5.60
24/2½ 7.00
6/10 .....5.95
Choice, Sl., 24/2 .....5.60
24/2½ 6.95
6/10 .....6.95
Std., Half Slices, 24/2 .....5.10
24/2½ 6.65
6/10 .....6.10

PLUMS, PURPLE
N.W., Fcy., No. 303 ....1.75-1.80
No. 2½ 2.47½-2.60
No. 10 .....9.25
Choice, No. 303 .....1.70
No. 2½ 2.35
No. 10 .....9.00

JUICES

APPLE
Midwest, 1 qt. gl. 2.20-2.25
46 oz. tin 2.95-3.15

CITRUS BLENDED
Fla., No. 2 .....1.35-1.40
46 oz. 3.20-3.30

GRAPEFRUIT
Fla., No. 2 .....1.10-1.20
46 oz. 2.40-2.60

ORANGE
Fla., No. 2 .....1.65-1.70
46 oz. 3.85-4.10

PINEAPPLE—Per Case
Hawaiian, Fcy., 24/2 .....2.60
12/46 oz. 2.70-2.75

TOMATO
East, Fcy., No. 2 .....1.20-1.25
46 oz. 2.60-2.65
No. 10 .....—
Mid-West, Fcy., No. 2 ..1.25-1.35
46 oz. 2.35-2.50
Calif., Fcy., No. 2 .....1.22½
46 oz. 2.40-2.55
No. 10 .....4.90

FISH

SALMON—Per Case 48 Cans
Alaska, Red No. 1 .....37.00
½'s 21.00-25.00
Med., Red, No. 1 .....31.00-32.00
½'s 19.00-20.00
P.S. Sockeye, ½'s 25.00
Pink, Tall, No. 1 .....18.00
½'s 16.00
Chum, Tall, No. 1 .....25.00
½'s 14.00-15.00

SARDINES—Per case
Calif. Ovals, 24/1's 4.25-4.50
Ovals, 48/1's 7.65
No. 1, T. Nat. .....—
Maine, ¼ Oil Keyless..11.00-12.00
¼ Oil Key Carton 13.00

SHRIMP—Reg. 5 oz. per doz.
Jumbo 5.37½
Large 5.07½
Medium 4.62½
Small 4.32½
Broken 3.65

TUNA—Per Case
Fcy., White Meat, ½'s 12.50-13.50
Fcy., Light Meat, ½s 11.00
Chunks 10.10
Grated 6.50